

PRESS RELEASE

New research programme announced by Campden BRI

With around £2M funds available, Campden BRI members recently voted for the research projects they want to be carried out through 2012 and beyond. The following projects started in January 2012:

- An integrated approach to sensory evaluation of product and packaging
- Better package seals for reducing product waste
- Food safety risks associated with pathogens recently linked to foods
- Good Agricultural Practice and sustainable food production
- How do product health claims influence consumer choice?
- Impact of product reformulation on microbiological stability
- Improving process control for reducing energy use in food production
- Next generation techniques for ensuring product safety
- Product reformulation - replacement of hard fats and oils

Director-General Professor Steven Walker commented:

"These new projects demonstrate the wide variety of research that we undertake at Campden BRI, which in turn is an indication of the breadth and depth of our expertise. Our current programme covers about 50 projects. In addition to our member-funded research, we also undertake work for UK government departments, the EU and other bodies."

More details on these and on-going projects are available on the Campden BRI website at www.campden.co.uk/research/strategic.htm, and in "Research Programme 2012", which has just been published. To receive a free electronic copy of the Research Programme, send an e-mail to auto@campden.co.uk with the subject line: **send RP2012**

More details on the individual projects are available from the project managers, or from Tim Hutton +44(0)1386 842047 t.hutton@campden.co.uk

*** Ends ***

January 2012

Notes to editors

1. An accompanying photograph is available from Mrs. Sue Hocking, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. s.hocking@campden.co.uk +44(0)1386 842225
2. [Campden BRI](#) specialises in the practical application of technical excellence to support the food and allied industries through analysis and testing, operational support, research and innovation, and knowledge management. It is the world's largest membership-based food research organisation, with nearly 400 staff based at its three sites: Chipping Campden (Headquarters), Nutfield (Surrey - brewing division), and Budapest (Hungary).
3. Its activities include assuring the safety of food and drinks, [food processing and manufacturing](#) support, [food analysis and testing](#), [training](#) and [publishing](#). Each year it hosts hundreds of business visits and trains around 6,000 people from food and drink companies worldwide. Further information on its activities can be found at www.campden.co.uk
4. Expertise at Campden BRI includes:
 - a. [manufacturing technologies](#) - food processing (heating, chilling, freezing), aseptic technology, [microwave heating](#), [malting and brewing](#), [milling](#), [baking](#) and extrusion technology, and process control and instrumentation, [packaging technology](#)
 - b. safety assurance - including [hygiene and sanitation](#), [microbiology](#) and preservation, processing technologies, analysis and testing (microbiological, chemical), and quality and safety management,
 - c. [product development](#) and quality, [consumer studies](#), market insights, [sensory science](#), [authenticity testing](#), shelf-life evaluation, [labelling](#) and [legislation](#)
 - d. [agri-food production](#), ingredients, raw materials, raw material technology,
 - e. underpinning science - [cereal science](#), [microbiology](#), [chemistry and biochemistry](#), molecular biology
5. Facilities at Campden BRI include:
 - a. around 3,000 sq m of laboratories for food and drink microbiology, hygiene, chemistry, biochemistry, molecular biology, brewing and cereal science, and packaging technology
 - b. around 3,500 sq m food process hall and [pilot plant](#) including malting and brewing, retorting, chilling, milling, baking, hygiene and packaging
 - c. 800 sq m of dedicated training and conference facilities